



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 17 November 2021
DAY MONTH YEAR

Requested by: Kevin Vargas, Community Media and Constituent Liaison
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

2

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

757

How many people formally counted in this facility describe themselves as the following gender?

Female:

Male:

Nonbinary:

Prefer not to say:



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

COVID-19 CONFIRMED CASES*:

New Cases this week :

Total to date since March 30, 2020:

<i>Individuals Housed in GEO Facility:</i>	<input type="text" value="1"/>	<input type="text" value="684"/>
<i>ICE Detainees:</i>	<input type="text" value="1"/>	<input type="text" value="508"/>
<i>ICE Employees:</i>	<input type="text" value="0"/>	<input type="text" value="2"/>
<i>GEO Employees:</i>	<input type="text" value="0"/>	<input type="text" value="149"/>

DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

Request for information made on November 15, 2021. All population numbers current as of November 19 2021.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of November 18, 2021.

- 1 - Health Services Administrator
- 2 - PA's
- 1 - Medical Doctor
- 12 - RNs
- 8 - LPNs
- 2 - Psychologist
- 1 - Licensed Clinical Social Worker
- 4 - Medical Records Clerks
- 1 - X-ray Technician
- 4 - Telepsychiatrists
- 2 - Dentists (part-time; 40 hours/week total)
- 1 - Dental Assistant

* denotes change in staffing level from previous week

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

Logs provided for November 8, 2021- November 12, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to ten detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

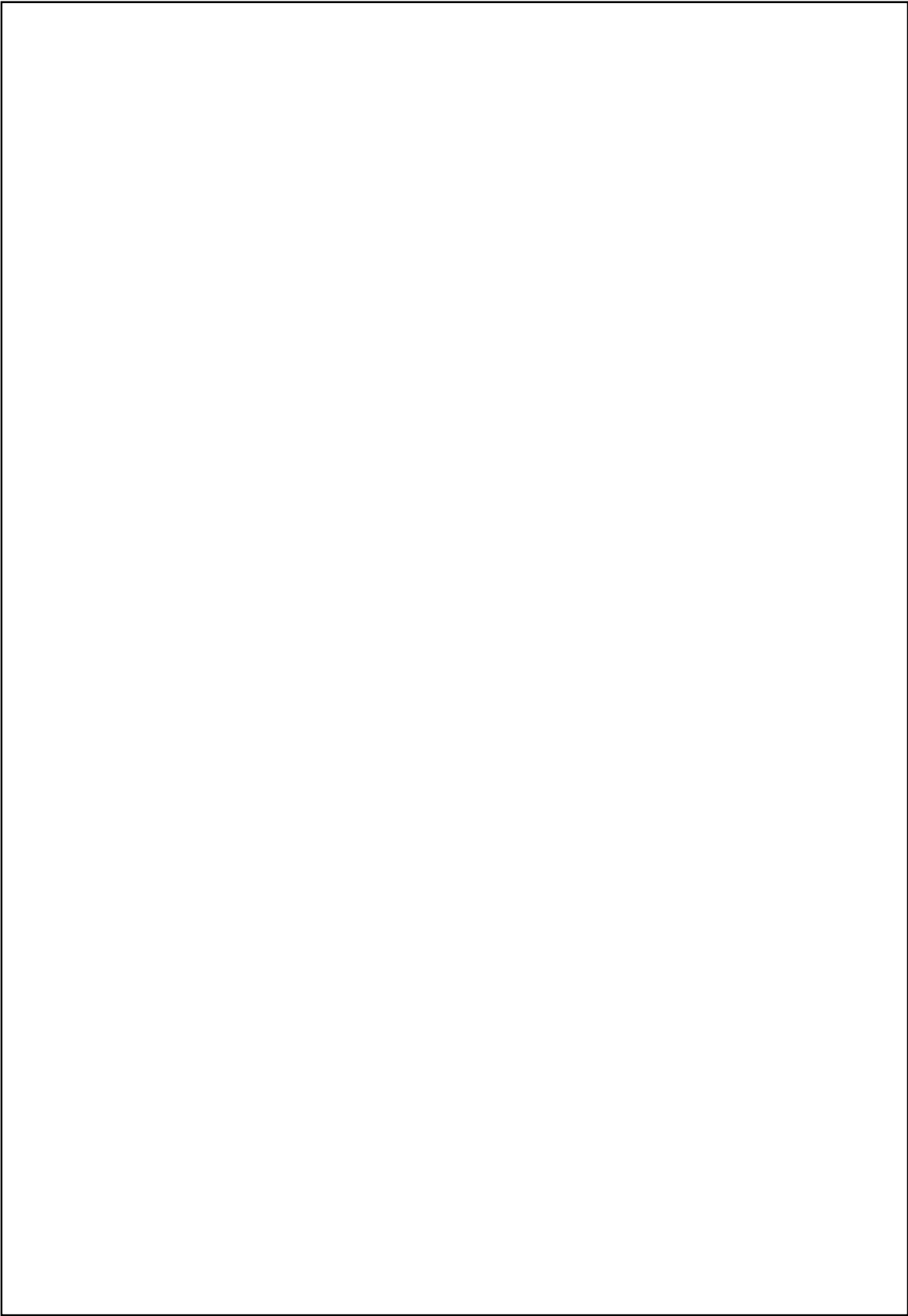
COVID-19 Updates:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases for ICE staff, and zero (0) positive cases amongst the GEO staff. They have also reported one (1) positive case this week amongst the ICE detainees, and zero (0) positive cases amongst USMS detainees.

Official COVID-19 statistics for "ICE Detainees under COVID Monitoring" provided via ICE.gov. The numbers in this report are accurate as of November 22, 2021.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified via Aurora Fire Rescue and are current as of November 19, 2021.

Annex numbers were not provided for this report by ICE.



ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2021	CYCLE 4	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH	DINNER
11/8 MONDAY	Oatmeal Scrambled Eggs Potatoes Jelly or Salsa Biscuit or Tortillas Margarine Sugar Coffee Milk 2 %	Chicken Fajitas Grilled Peppers & Onions Rice Pinto Beans Tortillas Lemon Cake Fortified Sugar Free Tea	Beef Patty on Bun Hash Browns Coleslaw Shredded Lettuce Onion Ketchup Salad Dressing Fortified Sugar Free Beverage
11/9 TUESDAY	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Chicken Fried Steak Cream Gravy Rice Green Beans Dinner Roll Margarine Fortified Sugar Free Tea	Chicken Spaghetti Beans Peas and Carrots Green Salad/ Dressing Dinner Roll Margarine Spice Cake Fortified Sugar Free Beverage
11/10 WEDNESDAY	Farina Eggs Cream Gravy Biscuit/Margarine Sugar Coffee Milk 2 %	Taco Casserole Rice Pinto Beans Salsa Green Salad w/ Dressing Cornbread/Margarine Fortified Sugar Free Tea	Chicken Leg Quarters Potatoes Au Gratin Mixed Vegetables Beans Dinner Roll / Margarine Bread Pudding Fortified Sugar Free Beverage
11/11 THURSDAY	Oatmeal Turkey Ham Coffee Cake Fruit Margarine Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Corn Green Beans Green Salad w/ Dressing Roll Margarine Fortified Sugar Free Tea	Turkey Bologna Beans Macaroni Salad Lettuce / Onion Salad Dressing Sub Roll Fruit Fortified Sugar Free Tea
11/12 FRIDAY	Dry Cereal French Toast Syrup Breakfast Sausage Margarine Sugar Coffee Milk 2 %	Chicken Nuggets Rice Mixed Vegetables Pinto Beans Roll Margarine Fortified Sugar Free Tea	Turkey Hot Dogs / Buns Chili Beans Potato Salad Coleslaw Onion Mustard Fruit Cobbler Fortified Sugar Free Beverage
11/13 SATURDAY	Oatmeal Scrambled Eggs Breakfast Sausage Jelly Biscuits Margarine Sugar Coffee Milk 2 %	Tamale Pie Rice Beans Cole Slaw Cornbread w/ Margarine Pineapple Cake Fortified Sugar Free Tea	Chicken Stir Fry Rice Carrots Bread Margarine Yellow Cake Fortified Sugar Free Beverage
11/14 SUNDAY	Dry Cereal Eggs w/ Breakfast Sausage Grilled Potatoes Salsa Tortillas Sugar Coffee Milk 2 %	Turkey, Sliced Potato Salad Coleslaw Lettuce Onion Mustard / Mayo Bread Brownie Fortified Sugar Free Beverage	Enchilada Casserole Spanish Rice Pinto Beans Salsa Salad/ Dressing Cornbread Margarine Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291

Corporate Manager Food Service Menu Systems/Dietitian



**FOOD SERVICE
UNIT: AURORA KITCHEN
OPENING and CLOSING CHECKLIST**

Date: Monday 11/8/2021

Time: 1400 AM Time: 1731 **PM**

Shift Checklist		AM		PM		Comments					
		No	Yes	No	Yes						
All areas secure, no evidence of theft			X								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X	✓							
Kitchen is in good general appearance			X	✓							
All kitchen equipment operational & clean			X		✓	Dish Machine CAS					
All tools and sharps inventoried			X	✓							
All areas secure, lights out, exits locked				✓							
PRODUCTION SHEET	Menu Items	<u>RT</u>	<u>Oatmeal</u>	<u>Scrambled eggs</u>	<u>Pancakes</u>	<u>Jelly</u>	<u>Biscuits</u>	<u>Milk</u>	<u>Sugar</u>	<u>Coffee</u>	<u>Milk</u>
	Temperatures	<u>RT</u>	<u>181</u>	<u>165</u>	<u>190</u>	<u>RT</u>	<u>RT</u>	<u>40</u>	<u>RT</u>	<u>RT</u>	<u>40</u>
Breakfast	Menu Items	<u>Che Fajitas</u>	<u>Grilled Pork</u>	<u>Grilled Onions</u>	<u>Beans</u>	<u>Pinto Beans</u>	<u>Tortilla</u>	<u>Unsalted Butter</u>	<u>Tea</u>		
	Temperatures	<u>179</u>	<u>179</u>	<u>179</u>	<u>187</u>	<u>189</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>		
Lunch	Menu Items	<u>Beef Fajitas</u>	<u>Hash BR</u>	<u>Che Salad</u>	<u>Letts</u>	<u>Onion</u>	<u>Onion</u>	<u>Unsalted Butter</u>	<u>Tea</u>	<u>Arme</u>	
	Temperatures	<u>171</u>	<u>163</u>	<u>40</u>	<u>40</u>	<u>40</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>		
Dinner	Temperatures	<u>171</u>	<u>163</u>	<u>40</u>	<u>40</u>	<u>40</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>		
DISH MACHINE		<u>00S</u> Temperature				Wash 150+		Rinse 180+		If Needed	
Temperature according to manufacturer's specifications		Breakfast				—		—		—	
and chemical agent used in Final Rinse		Lunch				—		—		—	
		Dinner				—		—		—	
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm	
Final Rinse Temps determined by chemical agent used		Breakfast				<u>113</u>		<u>118</u>		<u>200ppm</u>	
		Lunch				<u>117</u>		<u>123</u>		<u>200ppm</u>	
		Dinner				<u>115</u>		<u>120</u>		<u>200ppm</u>	
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F	
Record temperatures, Freezer and Walk-ins		AM				<u>-11</u>		<u>35</u>		<u>38</u>	
Record temperatures, Freezer and Walk-ins		PM				<u>-11.5</u>		<u>34.5</u>		<u>38-3</u>	
DRY STORAGE		Temperature 45-80				Area 1		Area 1		Area 1	
Record temperatures Dry Storage Areas		AM				<u>63</u>		<u>68</u>		—	
Record temperatures, Dry Storage Areas		PM				<u>68</u>		<u>68</u>		—	
Hot- Water Temps in sink		AM		PM							
		<u>120</u>		<u>120</u>							

B. Verzeny
Signature, Cook Supervisor (AM)

11-8-21

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

11/12/21
DATE



Secure Services™

FOOD SERVICE UNIT: AURORA OPENING and CLOSING CHECKLIST

Date: 11-9-21Time: 0310 AM Time: 1800 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X	X											
Kitchen is in good general appearance			X	X											
All kitchen equipment operational & clean			X		X	Dish machine out of order.									
All tools and sharps inventoried			X	X											
All areas secure, lights out, exits locked				X											
PRODUCTION SHEET	Menu Items	Cereal	Pan Cake	Syrup	Turkey Ham	Margarine	Sugar	Coffee	Milk	Orange Juice	Apple Juice	Yogurt			
	Temperatures	RT	143	RT	40	36	RT	RT	39	RT	RT	RT			
	Menu Items	Chk Fried Steak	Gravy	Rice	Gr Beans	Pot	Margarine	Tee	Beef Pot	Pasta	Res	Bread	Print		
	Temperatures	200	170	183	179	RT	40	RT	169	40	RT	RT			
Lunch	Menu Items	Chk Spaghetti	Pasta	Beans	Salad	Breading	Margarine	Roll	Cake	Drinks	BLCK	Print			
	Temperatures	167	170	180	40	RT	40	RT	RT	RT	RT	RT			
Dinner															
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast													
		Lunch													
		Dinner													
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		112		118		200ppm							
		Lunch		110		115		200ppm							
		Dinner		115		112		200ppm							
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40F		Walk-in 35-40F							
Record temperatures, Freezer and Walk-ins		AM		-11		35		38							
Record temperatures, Freezer and Walk-ins		PM		-11.5		37.4		36.3							
DRY STORAGE		Temperature 45-80		Area 1		Area 2		Area 3							
Record temperatures Dry Storage Areas		AM		62		68									
Record temperatures, Dry Storage Areas		PM		68		68									
Hot- Water Temps in sink		AM		PM											
		120		119											

Signature, Cook Supervisor (AM)

11-9-21

Signature, Cook Supervisor (PM)

11-09-21

FOOD SERVICE MANAGER

DATE

11/10/21



Secure Services™

FOOD SERVICE UNIT: AURORA OPENING and CLOSING CHECKLIST

Date: 11/10/21Time: 4 AM Time: 1810 PM

Shift Checklist		AM		PM		Comments											
		No	Yes	No	Yes												
All areas secure, no evidence of theft		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Kitchen in good condition 1st AM											
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
Kitchen is in good general appearance		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	out of odor											
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Dishwasher not working sm. Kettle new											
All tools and sharps inventoried		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Steamer not working											
All areas secure, lights out, exits locked		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
PRODUCTION SHEET	Menu Items	Farina	Eggs	Gravy	Sausage	Milk	Sugar	Coffee	Milk	Milk	Milk	Milk	Milk	Milk			
	Temperatures	187	379	180	40	40	RT	RT	39	RT	39	RT	39	RT			
Lunch	Menu Items	Taco Cass	Rice	Pinto Beans	Salsa	Shrimp	Beans	Beans	Beans	Beans	Beans	Beans	Beans	Beans			
	Temperatures	185	173	192	178	39	RT	RT	39	RT	39	RT	189	174			
Dinner	Menu Items	Chili	Potatoes	Mix veg	Beans	Milk	Milk	Milk	Milk	Milk	Milk	Milk	Milk	Milk			
	Temperatures	166	182	156	178	40	RT	40	RT	40	RT	RT	RT	RT			
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications		005				Breakfast		N/A		N/A							
and chemical agent used in Final Rinse		005				Lunch		N/A		N/A							
		005				Dinner											
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used						Breakfast		112		110		200ppm					
						Lunch		112		112		200ppm					
						Dinner		110		110		200ppm					
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40F		Walk-in 35-40F							
Record temperatures, Freezer and Walk-ins		AM				-11.4		37.4		36.1							
Record temperatures, Freezer and Walk-ins		PM				-12.4		36.8		37.2							
DRY STORAGE		Temperature 45-80				Area 1		Area 1		Area 1							
Record temperatures Dry Storage Areas		AM				68		67		90							
Record temperatures, Dry Storage Areas		PM				68		68									
Hot- Water Temps in sink		AM		PM													
		112		115													

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

11/12/21

FOOD SERVICE UNIT: AURORA
OPENING and CLOSING CHECKLIST

Date: 11-11-21

Time: 0400 AM Time: 1830 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X										
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean			X	X		Dishwash machine not working									
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked					X										
PRODUCTION SHEET	Menu Items	Out meal	Perkay	Coffee	Break	Mug	Sugar	Coff	Milk	PS	Bread	Diet			
Breakfast	Temperatures	199	165	RT	RT	36	RT	RT	39	RT	RT	RT			
	Menu Items	Spring	Gr. Salad	Com	Salad	Protein	Mug	Dressing	Roll	Tea	Out	Protein			
Lunch	Temperatures	169	170	170	40	RT	40	RT	RT	RT	RT	RT			
	Menu Items	Tut	Beans	max	Salad	lett	mug	Jug	roll	fruit	Orint	Carrots			
Dinner	Temperatures	40	192	38	37	RT	RT	RT	RT	161	RT	RT			
DISH MACHINE		005 Temperature				Wash 150+	Rinse 180+	If Needed							
Temperature according to manufacturer's specifications		Breakfast				—	—	—							
and chemical agent used in Final Rinse		Lunch				—	—	—							
		Dinner				—	—	—							
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast				110	113	200ppm							
		Lunch				115	112	200ppm							
		Dinner				110	110	200ppm							
FREEZER and WALK-IN		Temperature				Freezer 0 or below	Walk-in 35-40F	Walk-in 35-40F							
Record temperatures, Freezer and Walk-ins		AM				-1.8	35.1	38.1							
Record temperatures, Freezer and Walk-ins		PM				-3.4	35.6	38.7							
DRY STORAGE		Temperature 45-80				Area 1	Area 2	Area 3							
Record temperatures Dry Storage Areas		AM				63	63	63							
Record temperatures, Dry Storage Areas		PM				68	68	68							
Hot- Water Temps in sink		AM		PM											
		135		120											

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

11/12/21
DATE

FOOD SERVICE UNIT: AURORA OPENING and CLOSING CHECKLIST

Date: 11-12-2021

Time: 0400 AM Time: 1960 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			✓												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			✓		✓										
Kitchen is in good general appearance			✓		✓										
All kitchen equipment operational & clean		✓		✓		Dish machine + Kettle #1									
All tools and sharps inventoried			✓		✓	Not working.									
All areas secure, lights out, exits locked			✓		✓										
PRODUCTION SHEET	Menu Items	Cereal	Hot drink	Syrup	Banana	Milk	Sugar	Coffee	Milk	Bread	Diet Soda	Fruit			
Breakfast	Temperatures	RT	173	RT	180	40	RT	RT	39	RT	RT	RT			
	Menu Items	Maggi	Rice	Pasta	Mex veg	Maggi	Roll	Tea	Hot drink						
Lunch	Temperatures	175	190	187	188	40	RT	RT	RT						
	Menu Items	Hot drink	Am	Chick	Blum	Hot drink	Coffee	Tea	Hot drink	Colab	Drink	Sheet			
Dinner	Temperatures	RT	RT	170	175	165	38	38	RT	RT	RT	158			
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications		Breakfast		—		—		—							
and chemical agent used in Final Rinse		Lunch		—		—		—							
		Dinner		—		—		—							
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		125		128		200ppm							
		Lunch		128		127		200ppm							
		Dinner		128		127		200ppm							
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40F		Walk-in 35-40F							
Record temperatures, Freezer and Walk-ins		AM		-11.8		36.4		38.8							
Record temperatures, Freezer and Walk-ins		PM		-10.7		36.3		39.7							
DRY STORAGE		Temperature 45-80		Area 1		Area 2		Area 3							
Record temperatures Dry Storage Areas		AM		68		68		88							
Record temperatures, Dry Storage Areas		PM		68		68									
Hot- Water Temps in sink		AM		PM											
		132		120											

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services™

FOOD SERVICE UNIT: AURORA OPENING and CLOSING CHECKLIST

Date: 11-13-21Time: 0400 AM Time: 1218 PM

Shift Checklist		AM		PM		Comments	
		No	Yes	No	Yes		
All areas secure, no evidence of theft			X				
Workers reported to work, no open sores,			X		/		
fever, cough, shortness of breath, chills,			X		/		
no skin infection, and no diarrhea			X		/		
Kitchen is in good general appearance			X		/		
All kitchen equipment operational & clean		X	X	X			
All tools and sharps inventoried		X			/	Cutter KNS4 present but not signed in	
All areas secure, lights out, exits locked			X		/	Forgot Jerry's	
PRODUCTION SHEET	Menu Items						
Breakfast	Temperatures	175	152	152	RT	40	NA
	Menu Items	Scrambled Eggs	Scrambled Eggs	Scrambled Eggs	Scrambled Eggs	Scrambled Eggs	Scrambled Eggs
Lunch	Temperatures	180	177	185	RT	90	NA
	Menu Items	Star Fry	Star Fry	Star Fry	Star Fry	Star Fry	Star Fry
Dinner	Temperatures	175	165	165	38	RT	38
DISH MACHINE		Temperature		Wash 150+		Rinse 180+	
Temperature according to manufacturer's specifications		Breakfast		NA		NA	
and chemical agent used in Final Rinse		Lunch		NA		NA	
		Dinner		NA		NA	
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F	
Final Rinse Temps determined by chemical agent used		Breakfast		113		113	
		Lunch		113		114	
		Dinner		112		114	
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40F	
Record temperatures, Freezer and Walk-ins		AM		-6		35	
Record temperatures, Freezer and Walk-ins		PM		-7.2		36.4	
DRY STORAGE		Temperature 45-80		Area 1		Area 2	
Record temperatures Dry Storage Areas		AM		70		71	
Record temperatures, Dry Storage Areas		PM		68		68	
Hot- Water Temps in sink		AM		PM			
		113		120			

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

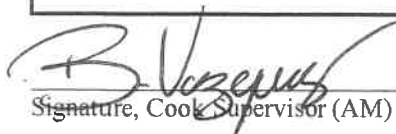
11/15/24

FOOD SERVICE UNIT: AURORA OPENING and CLOSING CHECKLIST

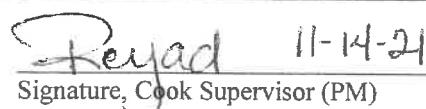
Date: 11-14-21

Time: 0310 AM Time: 1900 PM

Shift Checklist		AM		PM		Comments											
		No	Yes	No	Yes												
All areas secure, no evidence of theft			X		X	No Hot Water for Kitchen lukewarm											
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X												
Kitchen is in good general appearance			X		X												
All kitchen equipment operational & clean			X	X	X												
All tools and sharps inventoried			X		X	1 Small Kettles, 1 Steamers											
All areas secure, lights out, exits locked					X												
PRODUCTION SHEET	Menu Items	Cereal	Jif	Pk	Gr	Salad	Hot Milk	Sugar	Coffee	Milk	Bran	Fruit					
Breakfast	Temperatures	RT	174	174	169	RT	RT	RT	RT	39	RT	RT					
	Menu Items	Turkey	Pot	Udon	Left	Omelet	Mustard	Bread	Banana	Tee	Oranges	Fruit					
Lunch	Temperatures	39	38	40	40	40	RT	RT	RT	RT	170	RT					
	Menu Items	Enchiladas	Spicy	Pinto	Salsa	Salad	Vegetarian	Mug	Cornbread	Drink	Buff	Fruit					
Dinner	Temperatures	170.1	171.8	172.1	RT	40	RT	38	RT	RT	175.0	RT					
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				—		—		—							
		Lunch				—		—		—							
		Dinner				—		—		—							
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast				114		118		200ppm							
		Lunch				118		122		200ppm							
		Dinner				112		115		200ppm							
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40F		Walk-in 35-40F							
Record temperatures, Freezer and Walk-ins		AM				-8		36		39							
Record temperatures, Freezer and Walk-ins		PM				-11.2		37.1		38.3							
DRY STORAGE		Temperature 45-80				Area 1		Area 2		Area 3							
Record temperatures Dry Storage Areas		AM				64		69		—							
Record temperatures, Dry Storage Areas		PM				65		68		—							
Hot- Water Temps in sink		AM		PM													
		120		120													


Signature, Cook Supervisor (AM)

11-14-21


Signature, Cook Supervisor (PM)


FOOD SERVICE MANAGER

11/15/21
DATE



Temperature Log South Building

195 Aurora Detention Center
11901 East 30th Street
Aurora, CO 80010

Date: Monday, Nov. 15, 2021

	Unit	AIR	WATER/sink	Shower #1	Shower #2
	South-A	73.1			
	South-B	71.2			
	South-C	72.8			
	South-D	70.3			
	South-E	72.5			
	South-F	72.3			
	South-G	71.4			
	South-L	72.3			
	South-M	73.9			
	South-N	73.6			
	South-X	72.1			
	South-Y	69.3			
	South-Z	70.6			
	South SMU	70.8			
	South SMU Shower 3	75.2			N/A
	MED ISO- Room 1	71.2	<i>unoccupied</i>	N/A	N/A
	MED ISO- Room 2	70.8		N/A	N/A
	MED ISO- Room 3	70.0		N/A	N/A
	MEDICAL	N/A	N/A		

PRINT:

Paul Pinkonsky

SIGN:

P. Pinkonsky

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, Nov. 15, 2021 North Building Temperature Log

195 Aurora Detention Center
3130 Oakland St.
Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1	70.3							
	A-2	69.6							
	A-3	70.0							
	A-4	68.3	UNOCCUPIED						
	B-1	70.1							
	B-2	70.2							
	B-3	69.1							
	B-4	69.4							
	C-1	70.2							
	C-2	70.1							
	C-3	69.3							
	C-4	68.9							
	D-1	72.2	UNOCCUPIED				N/A	N/A	N/A
	D-2	71.5	UNOCCUPIED				N/A	N/A	N/A
	E-1	68.9					N/A	N/A	N/A
	E-2	69.0							
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT:

Paul Pinkensky

SIGN:

P. Pinkensky

Write Legibly

Medical Showers Temperature Log

Name:

Paul Pinkensky

Date:

11/15/2021

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	69.9	70.6	69.9	70.4	69.5	69.7	69.6	69.8
Water:	115.2	114.3	115.9	116.0	115.9	115	115	116.3

Temperature Taken with a Fluke Mod 52 Digital Thermometer